

Integrative Tasting Menu 8 course \$950/per person
Produce-driven and unconventional, the Nectar 8 course tasting menu demonstrates the true power of integrative, healing, plant-based cuisine

Tomato Tartare. Burdock Bonito

Young Coconut. Aji Amarillo. Green Sauce

Autumn Harvest. Blackened Mole

Faux Gras Sauce

Bai Ling Mushroom. Chinese Yam. Kampot Peppercorn

Purslane Fettuccine. Vegetable Salami. Hazelnut Pecorino

Nectar Cheese Course

Rosella. Huadio Apples. Fermented Ginger

Zero-Waste Banana Taco. Burnt Banana Jam

Elixir Pairing: +\$230 (5 glasses)

Wine Pairing: +\$450 (3 glasses) + \$550 (5 glasses) + \$680 (7 glasses)

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INTEGRATIVE DINING